Patent Application No. 10/603,978 Amdt. Dated December 8, 2004 Reply to Office Action of June 30, 2004

## AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application.

## **Listing of the Claims**

Please cancel Claims 13 and 14 without prejudice.

- 1. (Currently Amended) A method for reducing the level of acrylamide in a food material, comprising reducing the level of reducing sugar in the food material before heating whereby a reducing sugar-altering enzyme comprising aldose reductase is added to the food material to reduce the level of reducing sugar.
- 2. (Canceled).
- 3. (Original) The method of claim 2, wherein said reducing sugar-altering enzyme comprises glucose oxidase, pyranose oxidase, aldose dehydrogenase, or a mixture thereof
- 4. (Canceled).
- 5. (Currently Amended) A method for reducing the level of acrylamide in food, comprising:
  - (1) adding a reducing sugar-altering enzyme to a food material, said sugar-altering enzyme comprising aldose reductase, wherein said food material comprises reducing sugar;
  - (2) optionally mixing the enzyme with the food material;
  - (3) allowing a sufficient time for the enzyme to react with the reducing sugar;
  - (4) optionally deactivating or optionally removing the enzyme; and
  - (5) heating the food material to form the finished food product.
- 6. (Original) The method of claim 5, wherein said reducing sugar-altering enzyme comprises glucose oxidase, pyranose oxidase, aldose dehydrogenase, or a mixture thereof.
- 7. (Canceled).
- 8. (Original) The method of claim 5, wherein the level of acrylamide in the finished food product is reduced by at least about 10%.
- 9. (Original) The method of claim 8, wherein the level of acrylamide in the finished food product is reduced by at least about 30%.
- 10. (Original) The method of claim 9, wherein the level of acrylamide in the finished food product is reduced by at least about 50%.
- 11. (Original) The method of claim 10, wherein the level of acrylamide in the finished food product is reduced by at least about 70%.
- 12. (Original) The method of claim 11, wherein the level of acrylamide in the finished food product is reduced by at least about 90%.

Claims 13-14 (Canceled).

- 15. (Original) An article of commerce comprising:
  - (a) a food product, wherein said food product has a reduced level of reducing sugar;

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- (b) a container for containing the food product; and
- (c) a message associated with the container;

wherein said message associated with the container informs the consumer that the food product contains a reduced level of reducing sugar.

- 16. (Original) The article of claim 15, wherein said message informs the consumer that the food product is low in reducing sugar.
- 17. (Original) The article of claim 16, wherein said food product is a food ingredient.
- 18. (Currently Amended) The article of claim 47 15, wherein said food product is a food ingredient.